

15Hatfields Lunch Menu

Hatfields Gold Lunch

- 1 round of sandwiches on speciality breads per person
- 4-5 finger buffet items per person
- 1 piece of whole fruit per person

£15.00 per person

Hatfields Silver Lunch

- 1 round of sandwiches on speciality breads per person
- 2 finger buffet items per person
- 1 portion of fruit cut and peeled per person

£13.00 per person

Hatfields Bronze Lunch

- 1 ½ rounds of sandwiches on speciality breads per person
- 1 portion of fruit cut and peeled per person

£10.00 per person

Extras

- Cheese portion £4.50 per person
- Tortilla Chips with dips £1.50 person

Beverages

- Tea and coffee £2.50 per person per serving
- Tea, coffee, and biscuits £3.00 per person per serving
- Tea, coffee, and Danish pastry £5.00 per person per serving
- Tea, coffee, water and cake £6.00 per person per serving
- Jug of English Organic Orange juice £7.00 (serves 6)
- 1 litre bottled water still/sparkling £1.00 per person

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees for example attending lunch on a Tuesday and Thursday.
Lunch must be ordered by 4pm the day before*





15Hatfields Lunch Menu

Cold Sandwich Buffet. Try our delicious cold sandwich buffet platter made from organic, fair-trade and locally sourced ingredients, perfect for any meeting or conference

Monday and Friday Sandwiches

Egg Mayonnaise & Cress on Malted Grain (v)
Cucumber Caper & Mint on Tonnbrod (v)
Mozzarella, Tomato, Avocado & Basil in Ciabatta (v)
Gammon Ham & Mustard on white bread
Salami & Peppers in a Grain Baguette
Chicken, Gherkin & Caramelised Onion on Malted Grain
Rare Roast Beef with Caramelised Onions on Malted Grain
Smoked Salmon & Dill on Malted Grain
Smoked Mackerel in a Spinach Wrap

Finger Buffet

Smoked Mackerel Crostini
Salmon Brochette with Chilli & Ginger (g)
Stilton & Caramelised Onion Tart (v)
Mini Pizza with Mozzarella (v)
Tortellini Brochette (v, d)
Parmigiano Chicken Strips

Wednesday Sandwiches

Egg Mayonnaise & Cress on Malted Grain (v)
Cucumber Caper & Mint on Tonnbrod (v)
Cheddar with Mango Chutney & Cumin on Multi Seed Bloomer (v)
Salami & Peppers in a Grain Baguette
Bacon, Lettuce & Tomato Wrap
Chicken, Gherkin & Caramelised Onion on Malted Grain
Rare Roast Beef with Caramelised Onions on Malted Grain
Crayfish, Prawn & Cress in Pretzel
Smoked Mackerel in a Spinach Wrap

Tuesday and Thursday Sandwiches

Egg Mayonnaise & Cress on Malted Grain (v)
Falafel & Salad Wrap (v)
Farmhouse Cheddar & Pickle on Malted Grain (v)
Gammon Ham & Mustard on white bread
Salami & Peppers in a Grain Baguette
Chicken with Roasted Tomato on Malted Grain
Rare Roast Beef with Caramelised Onions on Malted Grain
Crayfish, Prawn & Cress in Pretzel
Salmon, Chilli Mustard & Red Chard on Malted Grain

Finger Buffet

Cocktail Sausages with Chutney
Chicken Brochette with Cinnamon and Paprika
Spinach Roulade
Fish Cake Thai
Tapenade Bruschetta
Samosa

Finger Buffet

Parmigiano Chicken Strips
Salmon Brochette with Chilli & Ginger
Queen Olives
Chickpea, Apricot & Ricotta Open Filo
Spinach Roulade
Smoked Mackerel Crostini

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Lunch must be ordered by 4pm the day before.*



15Hatfields Lunch Menu

Alternative Cold Fork Buffet Options

Inspired by the Mediterranean cuisine, try our cold fork buffet options for a delicious working lunch. Healthy, fresh and tasty ingredients to keep you going all afternoon. These meals are served by 15Hatfields staff buffet style.

Hatfields Jacaranda Fork Buffet

Roast chicken breast marinated in lemon and thyme
Spiced prawns wrapped in smoked salmon served with wasabi and lime dressing
Sweet potato tortilla with red onion and coriander (v)
Honey roast carrot and parsnip with barley, olives, seeds and balsamic dressing (v)
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)
Bakewell tart served with cream

£22.00 per person

Hatfields Birch Fork Buffet

Slow roast ham with pickled gherkin and beetroot relish
Foil baked river trout with rock salt and fresh herbs
Grilled aubergine with feta and mint (v)
Borlotti bean and cherry tomato salad with sage and rocket (v)
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)
Queen of Sheba cake served with cream

£22.00 per person

Hatfields Oak Fork Buffet

Roast of Essex beef, finely sliced with creamed horseradish
Fresh salmon, mirin glazed salmon with citrus infused carpaccio of fennel
Dolmades, couscous and vegetables stuffed vine leaves (v)
New potato salad with spring onion and french dressing (v)
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)
French apple flan served with cream

£22.00 per person

Served with bread rolls and butter

Alternative Meze options

Great for small meetings

Hatfields Traditional English Meze

Offering a minimum of 10 delicious items roast beef, salmon, chicken, and prawns with a variety of salads

Served with whole fruit

£14.00 per person

Hatfields Vegetarian Meze

Tomatoes, peppers, boiled eggs, hummus, kidney bean and coriander salad, beetroot and Horseradish salad, bocconcini mozzarella, sun blush tomatoes, cucumber and mixed leaf salad

Served with whole fruit

£14.00 per person

Served with bread rolls and butter

All Cold fork buffets and Meze Options are designed for a minimum of 6 delegates

All items need to be ordered 2 working days in advance

All meals are served with bread and butter





15Hatfields Lunch Menu

Hot Buffet Meals

Fancy something warm and wholesome? Our hot buffet meals are packed with a range of delicious and nutritious options, served in 0.4L bowls

Fish and Meat

Smoked Fisherman's Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

Sausage and Mash

Pork and leek sausages with mustard mash, caramelised onions and gravy

Lasagne Bolognese

A traditional lasagne with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables

Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables

Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

Tarragon chicken

Tarragon, cream, lemon and rice makes this dish sound too simple. It's a delicious Jocelyn Dimpleby recipe. Served with long grain rice

Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilau rice and herb salad

Beef in red wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash

Fish cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce

All £20 per person

All hot meals are designed for a minimum of 30 delegates. 30-50 delegates lunch includes 1 meat or fish and 1 vegetarian. 50-100 delegates lunch includes 1 meat, 1 fish and 1 vegetarian. All meals are served with bread, butter and fresh fruit

Vegetarian

Cannelloni

Spinach and ricotta made with Neapolitan sauce and smooth béchamel cream

Moroccan Vegetable Stew with Minty Couscous

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

Vegetarian Paella

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

Macaroni Cauliflower Cheese Bake

The wonderful classic everyone's Mum made but lovelier with parmesan, crème fraiche and chopped parsley

Thai Green Curry

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

Moussaka

A delicious vegetarian version of this Greek classic. Aubergine and courgette with cinnamon, fresh parsley and a cheesy béchamel topping. Served with seasonal vegetables

Teriyaki Noodles with Cashews

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips

All £20 per person

15Hatfields Dessert

Fruit salad

Apple crumble served with custard

French apple flan served with cream

Bakewell tart served with cream

Queen of Sheba

Cheese Board

All £5 per person



15Hatfields Lunch Menu

Mini Bowl Food

A great option for a speedy lunch. Our mini bowls offer a variety of tasty organic and fair-trade ingredients.

Hot Mini Bowl Food

Smoked Fishermans Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

Sausage and Mash

Pork and Leek sausages with mustard mash, caramelised onions and gravy

Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

Moroccan Vegetable Stew with Minty Couscous (v)

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

Fish cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce

Lasagne

A traditional lasagna with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables

Meat Balls and Pasta

Beef meatballs, cooked in a rich tomato sauce with fresh egg papperdelle and shaved parmesan

Butternut Risotto (v)

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

Vegetarian Paella (v)

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

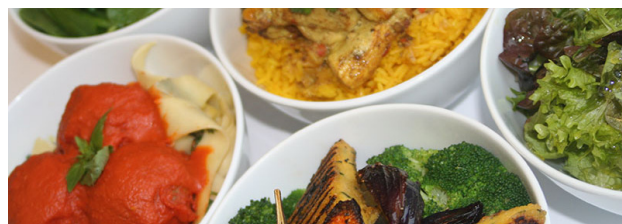
Thai Green Curry (v)

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

Cannelloni (v)

Spinach and ricotta made with Neopolitan sauce and smooth béchamel cream

Cold Mini Salad Bowl Food Salmon with Celeriac Salad Cranberry Chicken Salad Pear, Blue & Pecan Salad Pomegranate & Orange Salad



All mini bowl food is designed for a minimum of 60 delegates. These menus are examples and we can produce a further variety of choices should you require it.

Prices based on three mini bowls per person (one hot meat, one hot fish and one cold salad) start at £20 inclusive of staff and crockery.

Please send in your choices for an accurate quote.

Dessert options are available on request.

All menu prices excludes VAT